

The Full Moon Inn, Morton, Nr Southwell, Notts

Weddings 2015

Licensed for Civil Ceremonies



A country pub is not always the first venue that comes to mind when organising your wedding – but think again! A beautiful quintessential English countryside setting in which to take some amazing photos, combined with atmospheric surroundings, great seasonal local produced food, fine wines and cask ales, a friendly atmosphere – and all this comes at a much reduced cost compared to an extravagant county hotel.

The friendly and dedicated team at The Full Moon offers you a totally bespoke service to make your day completely unique. From planning menu choices of the superb food all prepared and home cooked on our premises to providing covered chairs with a choice of sash colours and various entertainment options, the team is on-hand to create your perfect celebration.

The Full Moon offers ample parking facilities, 2 log fires and comfy seating in the winter, patio terrace and large gardens with outside seating. Children are made welcome and will enjoy our toy cupboard and large outdoor play area.



Civil Ceremonies and Partnerships

The Full Moon is one of only a handful of Pubs in Nottinghamshire who are licensed to hold civil ceremonies and partnerships

<i>Ceremony Room</i>	<i>Maximum Seated Guests</i>	<i>Hire Charge</i>
<i>Morton Room</i>	<i>35</i>	<i>£300</i>
<i>Garden Restaurant</i>	<i>45</i>	<i>£420</i>

Additional standing space is available for up to 20 guests in the lower dining area for ceremonies in the Garden restaurant.

Organising the Formalities

Once you have agreed a provisional date with us for your ceremony, you will need to book the Registrar and then make your final confirmation with us. The Registrar can be contacted on 0300 500 8080 and you will be required to pay their fees direct to them.

The Reception

Wedding Breakfast

We are able to seat 32 guests in the Garden restaurant on a combination of long and round tables, with additional seating in the lower dining area for up to 12 guests or an additional 30 guests by having a marquee adjoining the Garden Restaurant on the rear patio area.

All prices include Ivory tablecloths and napkins

Marquee prices available on request.

<i>Venue Hire</i>	<i>Exclusive Use till 6.00pm</i>	<i>Exclusive Use till Midnight</i>
<i>Friday, Saturday, Sunday,</i>	<i>£1000</i>	<i>£1800</i>
<i>Monday -Thursday</i>	<i>£750</i>	<i>£1500</i>

These prices are inclusive of VAT and negotiable depending on time of year and number of guests attending the wedding.

The Full Moon Inn is a village pub and is enjoyed by the locals. Whilst some couples will require exclusive use of the venue, many brides in the past have said that having the locals in the pub in the evening has added an extra touch of the village atmosphere by being made very welcome.



Drinks – Arrival, Reception and Toast

We offer the following drinks packages and are more than happy to adapt them to help create your own. Non-alcoholic alternatives are always available.

Bronze Package - £11.95

- A reception drink of Buck's Fizz or Pimm's
- A glass of house wine with the meal
- A glass of sparkling wine for the toast

Silver Package - £15.95

- A reception drink of Buck's Fizz or Pimm's
- Half a bottle of house wine per guest with the meal
- Glass of sparkling wine for the toast
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Upgrade your toast from sparkling wine to champagne for £5.00 per guest or £5.50 for pink champagne.

Appetisers & Canapes

Crisps, nuts and marinated olives £3.75

Strawberries dipped in dark, milk and white chocolate £3.75

Seasonal Canapes – selection of 4 per person £9.95

- Smoked salmon and citrus crème fraiche
- Honey and mustard sausages
- Baby Yorkshire pudding with rare roast beef and horseradish
- Chicken liver parfait, red onion chutney crouton
- Thai spiced mini fishcake, with sweet chilli dip
- Duck pate on brioche, honey pear
- Goats cheese and vine tomato dough ball
- Roquefort and pear Crostini
- Chicken Caesar salad crostini

The Wedding Breakfast

Our head chef Paul Harkin has created a selection of menu's and we ask that you choose, 1 starter, main & dessert from the menu below. We are more than happy to adapt them or help you create your own. We will of course accommodate for special dietary requirements and cater for children.



To start:

<i>Your choice of freshly made soup, served with artisan bread</i>	£4.95
<i>Chicken liver parfait, toasted granary bread and home-made chutney</i>	£5.25
<i>Salmon fishcake, wholegrain butter sauce, dressed leaves, lemon oil</i>	£5.95
<i>Rarebit topped Portabello mushroom, dressed leaves</i>	£5.50
<i>Shallot tart tatin topped with Goats cheese, pear and stilton salad</i>	£5.75

To follow:

<i>Roast Sirloin of local Beef, Yorkshire Pudding</i>	£14.95
<i>Braised blade of beef, horseradish mash, topped with creamed leeks, red wine jus</i>	£12.95
<i>Lamp rump, dauphinoise potatoes, rosemary and mint jus</i>	£13.95
<i>Roast loin of pork, prune and apricot stuffing</i>	£11.95
<i>Breast of chicken, wrapped in pancetta with a cream leek and mustard sauce</i>	£11.95
<i>Salmon en crouete with watercress sauce</i>	£11.95
<i>Fillets of sea bass with creamy lemon sauce</i>	£13.95

All served with a selection of seasonal vegetables and potato

The End:

<i>Passion fruit crème Brulee, shortbread finger</i>	£5.50
<i>Sticky toffee pudding, butterscotch sauce, caramelised banana, vanilla ice-cream</i>	£5.95
<i>Bramley apple and blackberry crumble, crème anglaise</i>	£5.50
<i>Warm chocolate fondant, chocolate oil, raspberries and vanilla ice-cream</i>	£6.95
<i>White chocolate and raspberry cheesecake</i>	£5.50
<i>Lemon and Limoncello posset, amaretti biscuits</i>	£5.75
<i>Pimms and Strawberry ripple creams</i>	£5.75

Evening Reception

You may wish to invite additional guests in the evening to celebrate your special day.



We can cater for all occasions, from a traditional finger buffet, BBQ in the garden (weather permitting,) Hog Roast, Evening snacks, or if you have another idea of your own, we are more than happy to discuss.

Traditional British Finger Buffet Selector

£12.95

*A selection of freshly made sandwiches on brown, white and granary bread to include:
Smoked salmon and cream cheese, roast beef and horseradish, carved ham and tomato,
English mature cheddar cheese and chutney*

- *Hand raised pork pie and pickles*
- *Home-made scotch eggs*
- *Roasted Mediterranean vegetable and goats cheese quiche*

Add additional items to your buffet for £2.50 per item

- *Chunky chips and dips*
- *Strips of breaded chicken, garlic mayonnaise*
- *Chicken Tikka kebabs, mint raita*
- *Green salad and coleslaw*

Evening Snacks

£6.00

Selection of grilled back bacon and Lincolnshire sausage baps

BBQ in the Garden

£15.95

Lincolnshire pork sausages

Lamb and mint burgers

Marinated chicken skewers

Chunky vegetable kebabs

Served with bread rolls, choice of sauces and salads

The Moon Hog Roast

£10.95

Carved by our Chef, delicious joints of roast pork loin, crackling, sage and onion seasoning,

Served with apple sauce, goose fat roasted potatoes, selection of bread rolls and green salad



Terms and Conditions

The following will apply to all wedding bookings:

- Children under 12 years will be charged 50% of the relevant menu and children under 2 years will be free of charge, All drinks will be charged as taken
- A reservation will be held on a provisional basis for 14 days, after which a £500 non refundable deposit will be required to secure the booking
- A further advance deposit of 50% less deposit of the estimate food costs is required 6 months prior to the wedding.
- Final numbers must be advised 14 days prior to the wedding, which will be the minimum number chargeable. Final payment is then required.
- Any extra's, bar tabs, to be settled on the day.
- In the event of a cancellation, charges based on a percentage of the final account will apply:

Over 6 months	25%
Between 4-6 months	50%
Between 1-4 months	75%
Under 1 month	100%

- All prices are inclusive of VAT @ 20%

The Full Moon Inn, Main street Morton, Newark, NG25 0UT

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www.thefullmoonmorton.co.uk